



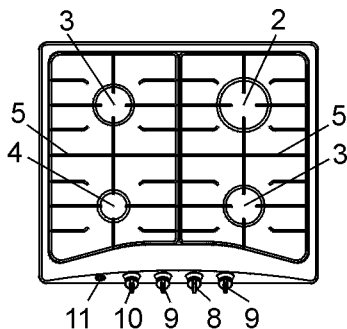
**Cooker hood or appliance name
Users Guide
&
Installation Instructions**

Instruction Number

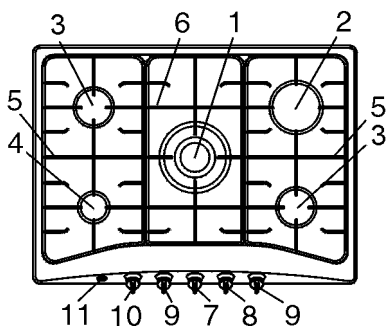
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DESCRIPTION OF THE HOTPLATES

MODELS: 58580 / 58620



MODEL: 58590 / 58630



- | | |
|--|-----------|
| 1 Ultra rapid burner | of 3100 W |
| 2 Rapid gas burner | of 2800 W |
| 3 Semi rapid gas burner | of 1750 W |
| 4 Auxiliary gas burner | of 1000 W |
| 5 Two burner enamelled steel pan support | |
| 6 Central enamelled steel pan support (for ultra rapid burner) | |
| 7 Burner n° 1 control knob | |
| 8 Burner n° 2 control knob | |
| 9 Burner n° 3 control knob | |
| 10 Burner n° 4 control knob | |
| 11 Electric ignition button | |

Attention: this appliance has been manufactured for domestic use only.

USE

1) BURNERS

The diagram on the front panel next to each knob shows which burner it controls. To light a burner make sure that the gas is turned on and then:

- Automatic electrical ignition

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

HOW TO USE THE BURNERS

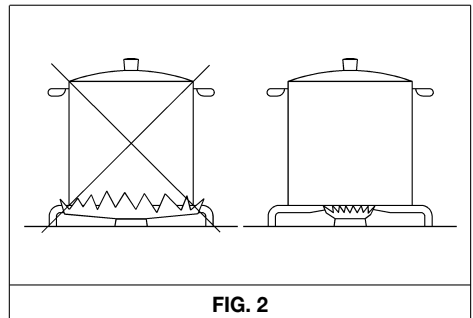
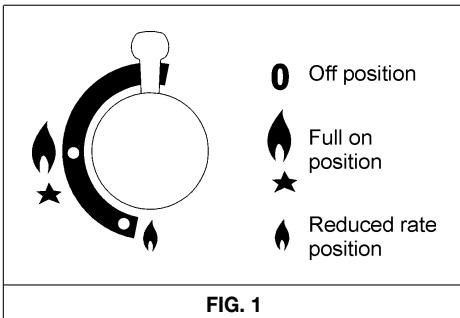
To achieve maximum efficiency with the least possible gas consumption:

- Use the right size pan for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.

Burners	Power ratings	Pans Ø in cm
Ultra rapid	3100	24 - 26
Rapid	2800	20 - 22
Semirapid	1750	16 - 18
Auxiliary	1000	10 - 14

WARNINGS:

- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hotplate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hotplate becomes hot. Always switch off all the burners before closing the lid.**



USE

Notes:

Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5). Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

(*) Air inlet - minimum section 100 cm²

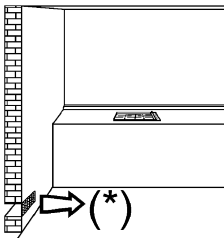


FIG. 3

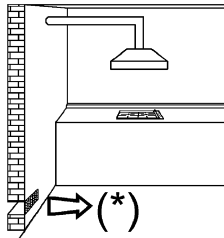


FIG. 4

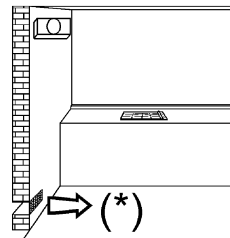


FIG. 5

CLEANING

IMPORTANT

Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOTPLATE

Periodically wash the hotplate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "T" (see fig. 6) with lukewarm soapy water. After cleaning, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice to remain in contact with the enamelled surfaces for long periods of time.

WARNINGS:

Before refitting the burner parts:

- **Check that food or any other foreign body does not clog the burner head slots "T".**
- **Check that enamelled the burner cap "C" (fig. 6) is correctly positioned on the burner head. It must be steady.**
- **The rounded corners of the pan support should be set towards the side edge of the hotplate.**
- **Do not force the taps if they are difficult to open or close. Contact our service provider on 0845 6035312 for repairs.**

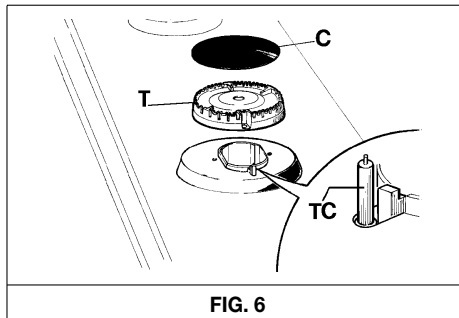


FIG. 6

INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

This appliance shall be installed in accordance with the regulations in force and only in a well-ventilated space. Read the instructions before installing or using this appliance.

In the UK the regulations and standards are as follows: -

In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. CORGI registered installers undertake to work to safe and satisfactory standards. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

3) INSTALLING THE HOTPLATE

Check that the appliance is in a good condition after having removed the packaging. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The size of the opening required in the top of the cabinet is shown in fig. 7 and the accompanying table. Always comply with the installation

dimensions (see fig. 7 – 8).

The appliance is class 3 and should therefore installed built-in as detailed in these instructions.

4) FIXING THE HOTPLATE

The hotplate has a special seal that prevents liquid from infiltrating into the cabinet. Carefully follow these instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Turn the hotplate over and correctly position seal "E" (fig. 9) under the edge of the hotplate itself, so that the outer side of the seal perfectly matches the outer edge of the hotplate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hotplate, pressing it in place with the fingers.
- Fix the hotplate to the worktop with the brackets "S". Ensure the tag fits into the hole "H" on the hotplate base, then tighten the screw "F" until it is locked to the worktop (fig. 10).
- Above hotplate level the sidewalls (left or right) must not be closer than the minimum dimensions show in the fig. and table.

COMPLY WITH THE DIMENSIONS (mm)

	A	B	C	D	E
Four burner hotplate	553	473	67.5	59.5	100 min.
Five burner hotplate	553	473	67.5	59.5	175 min.

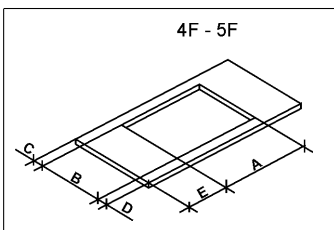


FIG. 7

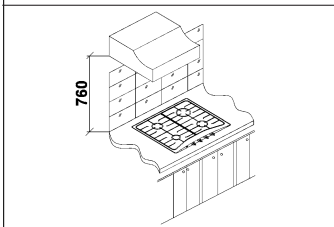


FIG. 8

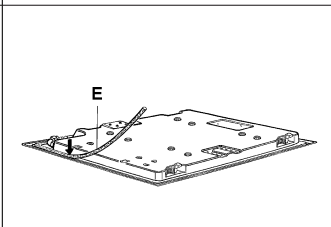


FIG. 9

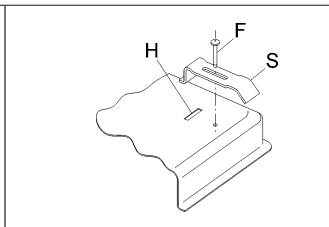


FIG. 10

INSTALLATION

IMPORTANT INSTALLATION INSTRUCTIONS

The rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand a temperature rise of 75°C.

The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150°C otherwise the laminate could come unstuck.

The appliance must be installed in compliance with the regulations in force. This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following regulations governing ventilation and aeration.

5) ROOM VENTILATION

The room containing the hotplate should have an air supply in accordance with BS 5440 Part 2 : 2000. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The hotplate should not be installed in a bedsitting room with volume less than 20m³. If it is installed in a room of volume less than 5m³ an air vent of effective area 100cm² is required (see fig. 3); if it is installed in a room of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required; while if the volume exceeds 11m³, no air vent is required. However, if the room has a door that opens directly to the outside, no air vent is required even when the room volume is between 5m³ and 10m³.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 : 2000 should be consulted to determine the requisite air vent requirements.

6) LOCATION AND AERATION

The appliance may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

If the appliance is for use on LPG it must not be fitted below ground level, i.e. in a basement.

7) GAS CONNECTION

Before connecting the appliance, check that it is suitable for your gas and electricity supply. This information is on the data label fixed to the underside of the hotplate. Gas connection must comply with the relevant standards and regulations in force.

The appliance must be connected to the gas supply system with one of the following:

- With a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards. Use of seals such as hemp with suitable cement, or Teflon tape, is permitted.
- With copper pipe. The joints of this pipe must consist of unions with mechanical seals.
- With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards.

INSTALLATION

WARNINGS:

Remember that the gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with ISO 228-1 standards. The installer must ensure that the gas supply pipe is never able to touch moveable parts of the built-in cabinet (e.g. drawers). Furthermore, it must not pass through compartments that could be used for storage purposes. When using a flexible hose, it is essential to comply with the following instructions:

- **No part of the pipe must be able to touch parts the temperature of which exceeds 75°C**
- **The pipe must not be pulled or twisted, throttled or tightly bent.**

- **It must not come into contact with sharp edges or corners.**
- **It must be easy to inspect the entire pipe length in order to check its state of wear.**
- **The pipe must be replaced within the date stamped on the pipe itself.**
- **The appliance complies with the provisions of the following EEC Directives: 90/396 + 93/68 regarding gas safety.**
- **Flexible hoses for LP Gas should be suitable for LPG, capable of 50 mbar pressure, 70°C temperature rise and carry a red stripe, band or label. If in doubt contact, your supplier.**

INSTALLATION

8) ELECTRICAL CONNECTION

Electrical connection must be carried out in compliance with the standards and regulations in force.

Before proceeding with the connections, check that:


- The voltage and power rating of the supply is suitable for the maximum power draw of the appliance (see data label fixed to the bottom of the appliance).
- The socket or system is equipped with an efficient earth connection in compliance with the regulations in force. The manufacturer declines all responsibility for failure to comply with these regulations.

When connection to the electricity main is made by using a socket:

- Fit a standard plug to power cable "C" (if without) (see fig. 11). This plug should be able to bear the load indicated on the data label. Connect the wires according to the diagram in fig. 11, remembering to comply with the following instructions:

letter L (live) = brown wire;

letter N (neutral) = blue wire;

earth symbol  = yellow-green wire.

- The power cable must be positioned so that it can never exceed a temperature rise of 50°C in any part.
- Never use adaptors or inline connectors since these could cause false contacts and dangerous overheating.

When the appliance is connected straight to the electricity main:

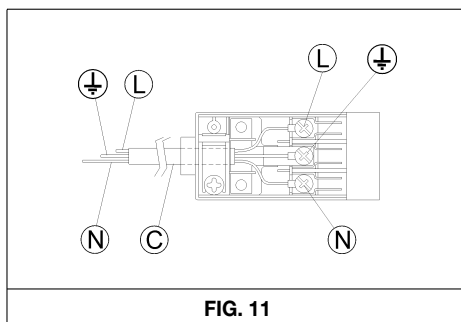
- Install an all pole cutout between the appliance itself and the main. This circuit-breaker should be sized according to the rating of the appliance and the opening between its' contacts should be at least 3 mm.
- Remember that the earth connection must not be cut by the switch.
- The installation may also be protected by an earth leakage trip. Installers are strongly advised to connect the yellow- green earthing wire to an efficient earthing system.

WARNINGS:

The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand a temperature rise of 75°C.

Our appliances are designed and manufactured in compliance with European standards EN 30, EN 60 335-1 and EN 60 335-2-6 plus the relative amendments. The appliance complies with the provisions of the following EEC Directives:

- 89/336 + 92/31 + 93/68 regarding to electromagnetic compatibility.
- 73/23 + 93/68 regarding electrical safety.



ADJUSTMENTS

Always disconnect the appliance from the electricity mains before making any adjustments. All seals must be replaced by the technician at the end of any adjustments. The burners do not require primary air adjustment.

9) TAPS

The gas taps are male conical type, suitable for all gases.

"Reduced rate" adjustment

- Light the burner and turn to the "Reduced rate" position (small flame fig. 1).
- Pull off the control knob "M" (fig. 12).
- Insert a small screwdriver "D" into the hole "C" (fig. 12) and turn the throttle screw to the right or left to adjust the reduced rate. Check that the flame does not go out when the knob is sharply turned from the "Full on" to the "Reduced rate" position.

This adjustment only applies to only burners operating on Natural gas. The screw must be fully locked in when the burners operate with LPG.

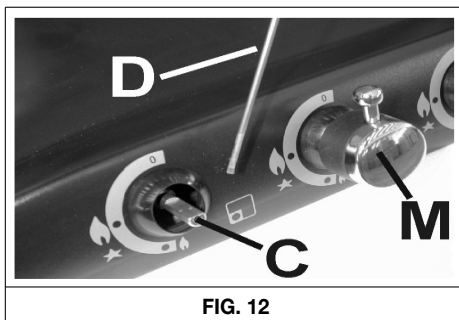


FIG. 12

CONVERSIONS

10) REPLACING THE INJECTORS

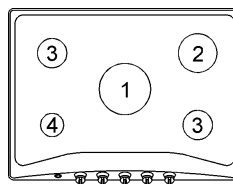
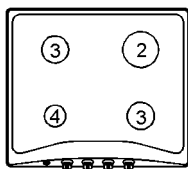
The burners can be converted to different types of gas by changing the injectors. To do this, first remove the burner tops. Unscrew the injector "A" (see fig. 13). See the table for the correct injector size. Fit the new injector and screw it down hard.

After the injectors have been replaced, the

burner reduced rate may need to be adjusted as explained in section 9. Reset any seals on the regulating or pre-regulating devices.

Table lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOTPLATE



TABLE

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)		BY PASS 1/100 mm
N°	DESCRIPTION			g/h	L/h		MIN.	MAX.	
1	ULTRA RAPID	BUTANE	28 - 30	225	295	90	1400	3100	62
		PROPANE	37	222		90	1400	3100	62
		NATURAL	20			121 Y	1400	3100	62
2	RAPID	BUTANE	28 - 30	204	267	83	800	2800	45
		PROPANE	37	200		83	800	2800	45
		NATURAL	20			117 S	800	2800	45
3	SEMIRAPID	BUTANE	28 - 30	127	167	65	500	1750	35
		PROPANE	37	125		65	500	1750	35
		NATURAL	20			97 Z	500	1750	35
4	AUXILIARY	BUTANE	28 - 30	73	95	50	400	1000	30
		PROPANE	37	71		50	400	1000	30
		NATURAL	20			72 X	400	1000	30

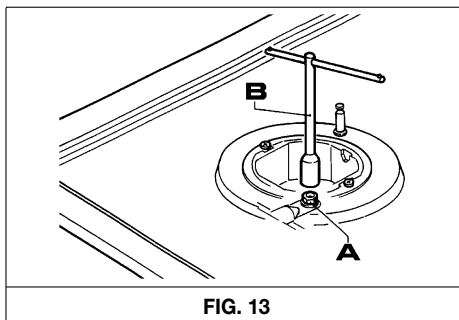


FIG. 13

SERVICING

Always disconnect the appliance from the electricity and gas mains before servicing.

11) REPLACING HOTPLATE PARTS

Remove the pan supports and the burner tops. Remove the burner fixing screws "V" (fig. 14). Pull off the control knobs. Lift off the hotplate top.

The burners (fig.15), taps (fig. 16) and electrical components are all now accessible (fig. 17).

NB: the ignition bar must be removed before replacing the taps in appliances with automatic ignition systems.

It is advisable to change seal "D" whenever a tap is replaced to ensure a gas tight seal.

After servicing, check appliance is gas sound.

When checking for gas leaks do not use washing up liquid - this can corrode. Use a product specifically manufactured for leak detection.

Greasing the taps (see fig. 18 - 19)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- Remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- Check the tightness by using soapy water. **Do not light flame to check tap.**

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.

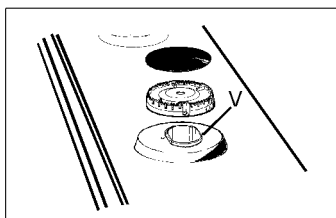


FIG. 14

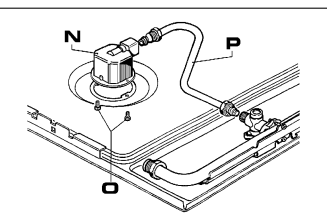


FIG. 15

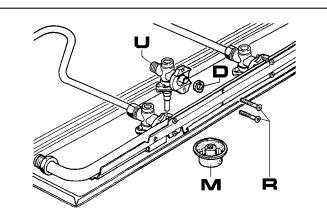


FIG. 16

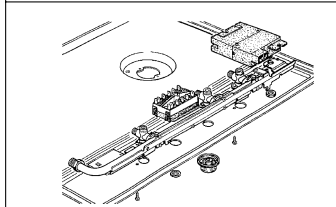


FIG. 17



FIG. 18



FIG. 19

SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOTPLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hotplate	H05 RR - F	Section 3 X 0.75 mm ²

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the earth wire longer than the other conductors (fig. 20) and comply with the recommendations given in section 8.

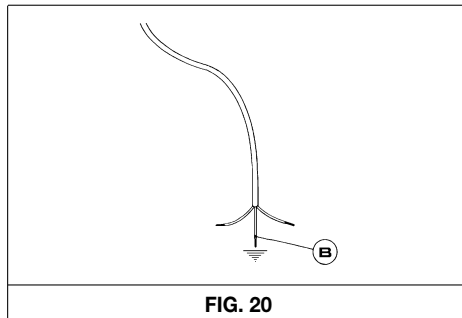


FIG. 20

TECHNICAL DATA ON THE DATA LABEL

4 BURNERS

Category = II_{2HG+}

Butane = 28 - 30 mbar

Propane = 37 mbar

Natural = 20 mbar

Tot. Nom. Gas Rate = 7.3 kW

Tot. Nom. L.P.G. Rate = 531 g/h

Voltage = 230 V~

Frequency = 50 Hz

5 BURNERS

Category = II_{2HG+}

Butane = 28 - 30 mbar

Propane = 37 mbar

Natural = 20 mbar

Tot. Nom. Gas Rate = 10.40 kW

Tot. Nom. L.P.G. Rate = 756 g/h

Voltage = 230 V~

Frequency = 50 Hz

TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Only qualified engineers should carry out any repairs or adjustments. Do not use re-conditioned or unauthorized gas controls.

If repairs or adjustments are required, contact our service provider on 0845 603512 specifying the type of fault and the model of the appliance. This information is printed on the data label on the base of the hotplate.

Please fill in the following information so that you have it to hand if you have to call for service.

MARK:

MODEL:

SERIES:

